



Greek chicken and pasta – Pastitsada

25'
Hands on

12 hours'
Hands off

60'
Cook Time

8-10
Portion(s)

1
Difficulty



Ingredients

- 1,2 kilos chicken
- 500 g red wine
- 2 stick(s) cinnamon
- 6 cloves
- 6 allspice berries
- 4 tablespoon(s) all-purpose flour
- salt
- pepper
- 4 tablespoon(s) olive oil
- 3 onions
- 3 clove(s) of garlic
- 1 tablespoon(s) thyme
- 1 tablespoon(s) granulated sugar
- 1 tablespoon(s) tomato paste
- 400 g tomatoes, grated
- 1 chicken stock pot
- 2 bay leaves
- 500 g bucatini pasta

Method

- **Cut the chicken into 10 portions** and add it to a bowl.
- Add the wine, the cinnamon, the cloves, the allspice, and wrap the bowl with some plastic wrap. Make sure that it touches the surface of the chicken and that the chicken is completely submerged in the wine.
- Refrigerate for 8-12 hours until marinated.
- Drain the chicken and transfer the marinade to a saucepan. Put it over high heat and let it come to a boil. If you see any foam on its surface, skim it off with a spoon.
- Place a **pot** over high heat and add 2 tablespoons olive oil.
- Put the chicken in a baking pan and add the flour, salt, pepper, and mix. Transfer to the pot and sauté until golden brown on all sides.
- Remove the chicken and set it aside. Place the same pot on heat.
- Cut the onions into large pieces and add them to the pot. Add the thyme, 2 tablespoons olive oil, the sugar, the garlic into thin slices, and mix.
- Add the tomato paste and mix. Add the wine from the saucepan, the tomatoes, the chicken stock, the bay leaves, the chicken, and cover with the lid. Simmer at medium-low heat for 1 hour.
- Shortly before the chicken is ready, add the bucatini in a pot with salted boiling water. Boil according to the packet's instructions.
- Drain the bucatini and serve in three layers, adding olive oil, pepper, and gruyere cheese between each layer. Place the chicken with the sauce on top, sprinkle a little oregano, and serve.

To serve

- olive oil
- pepper
- gruyere cheese
- oregano

Διατροφικός πίνακας

Nutrition information per portion

438 Calories (kcal)	8.1 Total Fat (g)	1.5 Saturated Fat (g)	50.0 Total Carbs (g)
22%	12%	8%	19%
7.0 Sugars (g)	37.0 Protein (g)	4.5 Fibre (g)	1.6 Sodium (g)
8%	74%	18%	27%